



JAY'S



JAYSCATERING.COM



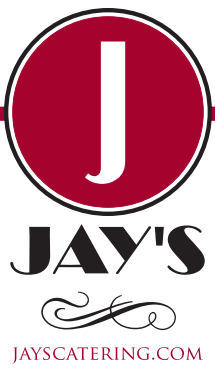
*A*uthentic *E*thnic  
M E N U S 2 0 1 1



January 2011

JAYSCATERING.COM

714 636 6045



*Authentic*

## INDIAN

*Includes disposable serveware*

### ENTREE *(Choose One)*

#### CHICKEN TIKKA MASALA

*Boneless Skinless Breast with Indian Spices*

#### CHICKEN TANDOORI

*Chicken Breast Marinated in Yogurt and Indian Spices*

#### CHICKEN CURRY

*Boneless Breast Cooked in Onion Curry Sauce*

#### CHICKEN KORMA

*Boneless Chicken Breast in a Mild Almond Cream Sauce*

#### CHICKEN SAAG

*Boneless Breast with Creamed Spinach*

#### CHICKEN MADRAS

*Boneless Breast Cooked with Tomato, Coconut Milk, Onions, and Spices*

#### MATTER PANEER

*Cheese and Peas Sautéed in Mild Herb Gravy*

#### MUSHROOM MATTER

*Sliced Mushrooms with Green Peas Cooked in Fresh Herbs and Spices*

#### MIXED VEGETABLE CURRY

#### PANEER TIKKA MASALA

*Soft Cottage Cheese in Tikka Masala*

#### VEGETABLE KORMA

*Mixed Vegetables in a Cream Sauce with Raisins and Almonds*

#### SAAG PANEER

*Creamed Spinach with Homemade Cheese*

#### VEGETABLE BIRYANI

*Basmati Rice Steamed with Mixed Vegetables*

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25+ GUESTS \$19.00



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**INDIAN**

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## VEGETABLE *(Choose One)*

### VEGETABLE JALFREZI

*Fresh Vegetables Sautéed with Spices*

### ALOO GOBI

*Cauliflower and Potatoes Sautéed in Herbs and Spices*

### BHINDI MASALA

*Stir Fry Okra Cooked in Cumin, Ginger, and Garlic*

### MUSHROOM MATTER

*Mixed Vegetable Curry*

## RICE *(Choose One)*

*Steamed Rice*

*Saffron Rice*

*Peas and Rice*

*Masala Rice*

*Biryani Rice*

*Jeera Rice*

## BREAD *(Choose One)*

*Naan*

*Dinner Rolls*

## ADDITIONS

### LAMB CURRY

*Lamb Cooked in an Onion Curry Sauce*

\$5.00

### LAMB MADRAS

*Lamb Cooked with Tomato, Coconut Milk, Onions, and Spices*

\$5.00

### LAMB SAAG

*Lamb Cooked in Creamed Spinach*

\$5.00

### SALMON TANDOORI

\$8.00

### SHRIMP SCAMPI

*Choice of Curry, Masala, or Tandoori*

\$10.00



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**INDIAN**

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## HORS D' OEUVRES

*Served with a Mango, Mint or Chili Chutney*

### VEGETABLE SAMOSA

*Savory Pastry with Peas, Potatoes, Onion, Ginger, and Indian Spices*

\$2.25

### LAMB OR CHICKEN SAMOSA

*Savory Pastry with Lamb or Chicken and Peas, Potatoes, Onion, and Ginger*

\$2.50

### CHICKEN PAKORAS

*Delicately Spiced Chicken Fritters*

\$2.50

### VEGETABLE PAKORAS

*Mixed Vegetables Dipped in Butter and Fried*

\$2.25

### CHICKEN TIKKA

*Marinated Boneless Chicken*

\$3.00

### TANDOORI SHRIMP

\$3.50

### LAMB CHOP

*Grilled with Indian Spices*

\$3.50

### SPINACH NA BHAJIA

*Fried Spinach, Potato, and Onions in Spices*

\$2.25

### CHILI PANEER

*Fresh Paneer with Gram Masala Gravy*

\$3.00

## SUGGESTED DESSERTS

### GULAB JAMAN

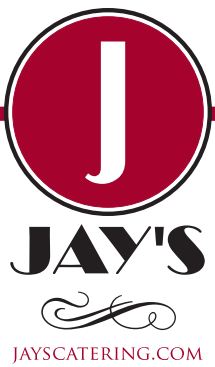
*Indian Milk Cheese Balls, Fried and Soaked in Honey Syrup*

### GAJAR HALWA

*Carrots Cooked in Cheese with Almonds*

### KHEER

*Indian Rice Pudding*



*Authentic*

## MIDDLE EASTERN

*Includes disposable serviceware*

### ENTREE *(Choose One)*

#### CHICKEN KARCHAFE

*Chicken Filled with Julienne Artichoke Heart, Feta Cheese, Fresh Herbs, Parmesan Cheese, and Roasted Garlic. Served with a Tomato Culi Sauce*

#### CAIRO CHICKEN

*Boneless, Skinless Chicken Breast Stuffed with Cheese & Herbs. Served with a Roasted Onion Sauce*

#### LAMB STEW

*Roasted Lamb with Mushroom, Potatoes, & Middle Eastern Herbs, and Spices*

#### LAMB KABOB

*Boneless Lamb Leg with Pepper and Onions*

#### BEEF KABOB

*Sirloin of Beef Seared with Onions & Peppers. Marinated with Middle Eastern Herbs and Spices*

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25+ GUESTS \$19.00

#### ROASTED WHOLE LAMB

*Stuffed with Basmati Rice, Middle Eastern Spices, Pine Nuts, and Raisins*

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25+ GUESTS \$25.00

#### MIDDLE EASTERN POT ROAST

*Beef Roasted with Middle Eastern Herbs, Spices, Onions, and Potatoes*

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25+ GUESTS \$18.00

### SALADS *(Choose One)*

#### MIDDLE EASTERN SALAD

*Chopped Romaine, Tomatoes, Red Onions, Cucumber, Kalamata Olives, and Feta Cheese. Served with a Herb Vinaigrette*

#### COUSCOUS SALAD *(add \$1.00)*

*Couscous, Cucumber, Onions, Kalamata Olive, Feta Cheese, and Bell Peppers. Served with a Herb Vinaigrette*

#### FETA CHEESE SALAD

*Crumbled Feta Cheese, with Diced Cucumber, Tomatoes, and Olive Oil*

#### EGGPLANT SALAD

*Roasted Eggplant with Red Onions, Bell Peppers, Red Vinegar, Garlic, and Spices*

### SIDES *(Choose Two)*

#### WHITE BASMATI RICE

#### JASMINE RICE

*With Ground Beef and Roasted Pine Nuts*

#### POTATO CASSEROLE

*Sliced Potatoes with Red Onions, Spices, Herbs, and Tomatoes*

#### FRIED POTATOES

*Fried Potatoes with Onions and Bell Peppers*

#### RATATEUILLE

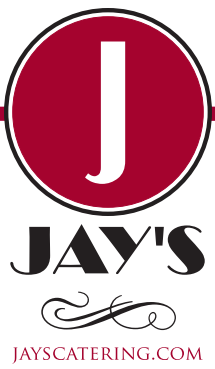
*Eggplant, Onions, Bell Pepper, Tomato, Zucchini with Herbs and Spices*

#### EASTERN SQUASH

*Sliced Green and Yellow Squash with Onions, Garlic, and Tomatoes Braised with Herb and Spices*

#### SPINACH STEW

*Fresh Spinach Cooked with Garlic, Onions, Spices, and Tomato Sauce*



*Authentic*

## MIDDLE EASTERN

### HORS D' OEUVRES (COLD)

#### HUMMUS

*Kalamata, Sundried Tomato, Artichoke, Cilantro, Roasted Red Bell Pepper, Basil Pesto, or Traditional.*

*Served with Pita Chips*

\$1.75

#### BABA GHANOUJ

*Roasted Eggplant Dip Served with Pita Chips*

\$1.75

#### TABBOULEH

*Finely chopped Parsley, Onions, Garlic, Tomatoes, Lemon Juice, Bargal and Sommak Olive Oil*

\$1.75

#### LABNEH

*Yogurt Dip served with Pita Bread*

\$1.75

#### STUFFED CHERRY PEPPERS

*Stuffed with Couscous Salad*

\$1.75

### HORS D' OEUVRES (HOT)

#### STUFFED GRAPE LEAVES

\$2.00

#### ARTICHOKE HEART STUFFED WITH GOAT CHEESE AND PARMESAN CHEESE

\$2.00

#### SPANAKOPITA

*Spinach & Feta, Sundried Tomato & Pine Nuts, Ground Lamb, or Kalamata Olive*

\$1.75

#### BABY EGGPLANT

*Filled with Ground Lamb and Bechamel Sauce*

\$2.00

#### SIGARA BOREGI

*Phyllo Dough Filled with Vegetables, Cheese, or Meat*

\$1.75

#### GRILLED BABY LAMB CHOPS

*With Fresh Herb Butter*

\$3.25

#### STUFFED CHERRY PEPPERS

*With Ground Beef, Lamb and Rice*

\$1.75



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## AFRICAN

*Includes disposable serveware*

### ENTREE *(Choose One)*

#### JOLLOF RICE

*Tomato Based Rice Dish with Chicken or Goat*

#### CHICKEN IMAYO

*Stew Prepared with Chicken, Tomatoes, Bell Pepper, Lime Juice, and Chilies*

#### CHICKEN YASSA

*Chicken Braised in an Onion-Lemon Sauce*

#### PEPPER STEW

*Goat Meat in a Tomato Curry Sauce*

#### SPINACH AND TOMATO STEW

*Spinach Sautéed with Tomatoes, Green Pepper, and Jalapeños*

#### WEST AFRICAN BEEF KEBOBS

*Beef Marinated in Ginger, Onion, and Peanuts Grilled on Bamboo Skewers  
Served with Chili Sambal*

### SIDES *(Choose Four)*

#### JOLLOF RICE

*Tomato Based Rice Dish*

#### FUFU

*Pounded Yams*

#### COLLARD GREENS

#### MOI MOI

*Nigerian Steamed Bean Pudding*

#### CURRIED OKRA

*Spinach Sautéed with Tomatoes, Green Pepper, and Jalapeños*

#### FRIED PLANTAINS

*Fried Ripe Plantains Dusted with Sea Salt*

#### FRESH FRUIT PLATTER

*Pineapple, Mango, Papaya, Melon and Coconut*

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25+ GUESTS \$19.00





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## CARIBBEAN

*Includes disposable serveware*

### ENTREE *(Choose One)*

#### JERK CHICKEN

*Chicken Breast Sautéed and Finished in a Hot and Spicy Jerk Sauce*

#### CURRIED GOAT

*Succulent Cuts of Goat Meat Cooked Tender in Curry and Spices*

#### RED SNAPPER

*Baked with Cajun Spices in a Creole Sauce*

#### BROWN STEW CHICKEN

*Bone in Chicken Browned and Simmered in Traditional Jamaican Spices*

#### PLANTAIN CHICKEN

*Fried Plantain, Rice and Black Bean Stuffed Breast of Chicken with a Jamaican Rum Sauce*

#### BARBADOS CHICKEN WITH BREADFRUIT AND PEAR

#### BLACKENED BEEF WITH MANGO CHUTNEY

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25+ GUESTS \$19.00

### VEGETABLE *(Choose One)*

*Lemon Saffron Black beans*

*Fried Plantains*

*Cabbage au Gratin*

*Green Tomato and Okra*

### POTATOE OR RICE *(Choose One)*

*Pigeon Peas and Rice*

*Saffron Rice*

*Sweet Potato, Carrot, and Coconut Milk Casserole*

*Baked Sweet Potatoes*

### SALAD *(Choose One)*

*Mango Spinach Salad*

*Fresh Spinach, Mango, Gorgonzola Cheese, and Candied Walnuts*

*Pigeon Pea, Carrot, and Pasta Salad*

*Mango Tango Black Bean Salad*

*Saffron Rice and Fruit Salad*

### BREAD *(Choose One)*

*Festival Bread*

*Dinner Rolls*

*Johnny Cakes*



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CARIBBEAN

## HORS D' OEUVRES

### JERK CHICKEN DRUMETTES

(60 pcs) \$45.00

### CRAB CAKES

*Served with Mango Papaya Salsa*

\$2.00 EACH

### JAMAICAN PATTIES

*Beef or Chicken*

\$2.00 EACH

## SUGGESTED DESSERTS

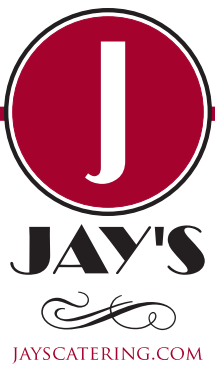
*Coconut Bread Pudding*

*Sweet Potato Pie*

*Key Lime Pie*

*Mango Upside Down Cake*





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## SAMOAN

*Includes disposable serveware*

### ENTREE *(Choose One)*

BRISKET AND CABBAGE  
25+ GUESTS \$18.00

POI BEEF STEW  
25+ GUESTS \$18.00

CORNER BEEF OR CHICKEN CHOP SUEY  
25+ GUESTS \$18.00

KA LUA PORK ROAST  
25+ GUESTS \$18.00

CHICKEN LUAU BROCHETTES  
25+ GUESTS \$18.00

POLYNESIAN CHICKEN  
25+ GUESTS \$18.00

PRIME RIB  
25+ GUESTS \$29.00

### SIDES *(Choose Three)*

*Vegetable Fried Rice*

*Baked Taro*

*Candied Sweet Potatoes*

*Baked Plantain in Coconut Milk*

*Palusami (Creamed Spinach)*

*Macaroni Salad*

*Seasonal Fresh Fruit*

*Mixed Green Salad*

### BREAD *(Choose One)*

*Hawaiian Rolls*

*Dinner Rolls*

*Banana Nut Muffins*

### SUGGESTED DESSERTS

*Haupi (Coconut Pudding)*

*Pineapple Upside Down Cake*

*Hawaiian Haupia Cake*



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**PHO**

*Includes disposable serveware*

## PHO STATION

*A Classic Vietnamese Dish with White Rice Noodles in Beef or Chicken Broth.*

*Served with Sliced Beef Brisket, Sliced Chicken Breast, Bean Sprouts, Sliced Jalapeños, Thai Basil, White Onions, Lime Wedges, Hoisin Sauce, & Sirachi Sauce*

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50 +    \$7.00





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## FILIPINO

*Includes disposable serveware*

### CHICKEN

#### CHICKEN ADOBO

*Chicken marinated and braised with a Garlic Soy Sauce, Vinegar and Spices*

#### CHICKEN WITH GUI SANTES

*Stir Fried Chicken with Green Peas and Peanuts*

#### CHICKEN BBQ

*Skewered Chicken Breast marinated in Garlic, Soy Sauce, Sugar, Lemon Juice, & Spices*

#### CHICKEN & PINEAPPLE

*Fried Chicken Tenders with Pineapple, Onion, Bell Pepper and Sweet & Sour Sauce*

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25+ GUESTS \$18.00

### BEEF

#### BEEF MICHADO

*Braised Top Round of Beef stuffed with White Bacon, Celery, & Carrots*

#### BEEF WITH BROCCOLI

*Sautéed tender slices of Beef with Broccoli Florets*

#### LECHON BAKA

*Roasted Top Round of Beef seasoned with Filipino Spices*

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25+ GUESTS \$19.00

### PORK

#### PORK ADOBO

*Tender Pork braised with Garlic, Soy Sauce, Vinegar & Spices*

#### MENUDO

*Pork and Liver stewed with Potato, Carrots & Sausage*

#### PORK WITH PINEAPPLE

*Roasted Pork Loin served with Glazed Pineapple & Gravy*

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25+ GUESTS \$19.00

### SEAFOOD

#### ESCABECHENG ISDA

*Fried Fish Fillet  
Served with Sweet & Sour Sauce*

#### ADOBONG SUGPO

*Pacific Prawns sautéed with Garlic, Soy Sauce & Vinegar*

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MARKET PRICE \$



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## FILIPINO

*Includes disposable serveware*

### SIDES *(Choose Four)*

#### PANCIT GUISADO

*Sautéed Rice Noodles with Mixed Meat & Vegetables*

#### CHOP SUEY

*Sautéed slices of Pork, Chicken, Shrimp and mixed Vegetables*

### RICE

#### STEAMED WHITE RICE

#### FRIED RICE

*Stir fried with meat and vegetables.*

### SALAD

#### ENSALADANG VISAYA

*Sweet Corn with Raisins, Onion, Red Peppers & Green Peppers. Served with Oil & Vinegar Dressing*

#### ENSALADA VERDE

*Mixed Garden Green Salad*

### VEGETABLES

#### PECHAY WITH SOY SAUCE

*Baby Boc Choy braised in a Garlic Soy Sauce*

#### PINAKBET

*Sautéed Chinese Long Beans, Eggplant, Okra, Bitter Melon, Tomato, Pork and Shrimp*

#### GUISADO

*Cabbage, Sitaw, Sitsaro Upo, or Mixed Vegetables*

### HORS D'OEUVRES

#### LUMPIA SHANGHAI

*Deep Fried Egg Rolls with Seasoned Ground Pork  
Served with Sweet & Sour Sauce*

\$2.25 EACH

#### CAMARON REBROSAD

*Tiger Shrimp Fritter  
Served with Sweet & Sour Sauce*

\$2.75 EACH